

MERCER COUNTY HEALTH DEPARTMENT

TEMPORARY FOOD BOOTH GUIDELINES

Permit Fees: 0-3 day event - \$25.00 4-14 day event - \$30.00

What you will need:

- 5 tubs, buckets or other water-holding container.
- Soap
- Paper towels
- Metal-stem thermometer
- Thermometer for cold storage container
- Hair restraint (hat, visor or hairnet)
- Bleach
- Chlorine test strips (available at the Health Dept)

Setup at your booth:

3 Compartment sinks:



WASH

HOT AND SOAPY



RINSE

CLEAR AND COOL



SANITIZE

COOL AND 50 PPM CHLORINE

Wiping Cloths:



Solution of 50-100 ppm. Cloth must be in your hand or in your bucket.

Hand washing:



Soap, water, paper towels. NO cloth towels for hand drying. Can use a bucket of water: wet, lather, rinse, dry with paper towel.

Cold storage units: maintain 45°F or below and have a thermometer in unit.

Hot holding units: maintain 140°F or higher.

Protect foods with a covering or screen.

All food contact surfaces must be smooth, easily cleanable and sanitized.

Store all equipment, utensils, plates, and cups etc. 6" off the ground.

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TEMPORARY FOOD BOOTH GUIDELINES

FOOD PROTECTION:

* Keep potentially hazardous foods (meats, poultry, seafood, milk, eggs coffee creamers – both dairy and non-dairy type, or any foods containing such products at 45 F or below or 140 F or above during storage, display, and transportation. (Item 3)

* Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service and transportation. (Item 4)

Provide visible thermometers in all hot and cold food units (including freezers) and metal stemmed thermometers for monitoring internal temperatures of potentially hazardous foods during storage, service, preparation, and display. (Item 5)

Store containers of foods off or above the floor a minimum of six inches.

* Store coffee creamers and other packaged foods refrigerated or in drained ice; do not allow them to rest in water. (Item 3 & 8)

To prevent contamination provide counter protector devices, cabinet cases, containers, or other protective equipment where unwrapped food is placed on display (item 8)

To prevent contamination from dust, flies, coughs, sneezes, overhead drippings, etc. cover food during preparation, storage, display, service, and transportation. Uncover only when actually preparing or serving to customers. (Item 8)

Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers of food in edible ice. (Item 9 & 10)

PERSONNEL

* No smoking is allowed in food preparation, serving, and utensil washing areas. (Item 12)

All persons engaged in the preparation of foods, and utensil washing must wear effective hairnets or hats. (Item 13)

FOOD EQUIPMENT & UTENSILS

For easy cleanability food contact surfaces of utensils must be smooth, in good repair, not chipped or cracked, Enamelware and graniteware are not acceptable. (Item 14)

Food contact and non-food contact surfaces of equipment must be smooth, not worn, in good repair, and of approved material. Do not use towels, foil, linoleum, oil cloths, etc. to cover such surface. (Items 14 & 15)

Non-food contact surfaces (stoves, refrigerators, shelves, tables, counters, deep fat fryers, etc) must be kept clean. (Item 23)

Ice contact surfaces must be smooth, easily cleanable. Do not use Styrofoam or similar containers for ice or food storage. (Item 14)

Single service articles (cups, forks, spoons, straws etc) must be stored, dispensed, and handled so that they are protected from contamination. (Item 25)

Cleaning/Sanitizing facilities: Three (3) containers, approved sanitizer, and detergent must be provided. (Item 16)

Chemical test kit provided: a testing kit or device shall be provided that accurately measures the parts per million (ppm) concentration of sanitizing solution. (Item 17)

Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils. (Item 24)

HANDWASHING

* Provide water in separate containers for hand washing and utensil washing. Do not use the same container for both purposes. (Item 12 & 31)

* Provide and use hand cleansers and approved sanitary towels for hand washing. (Item 32)

GARBAGE AND REFUSE

Store garbage and rubbish in durable, washable containers. Do not use boxes, paper bags or similar absorbent material. Empty containers so that they do not overflow. (Item 33)

Keep all garbage and rubbish containers covered with lids when not in actual use. (Item 33)

* Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service establishments. (Item 28)

FLY & INSECT CONTROL

* Prevent the entrance of flies by use of effective screening or similar material. **KEEP FLIES OUT** (Item 25)

POISONS & TOXIC ITEMS

* Store poisonous compounds (insect spray, oven cleaner, polishes, etc), bactericides, and cleaning compounds (bleach, cleansers, soaps, detergents, etc) so that there is no danger of contaminating food, food contact surfaces or utensils. Do not store insecticides near bactericides, cleaning compounds or toxins. (Item 41)

FLOORS

Floors must be kept free of dirt, grease, and other soil, Do not use sawdust on floors. (Item 36)

LIGHT SHIELDS

Shield all lighting fixtures located over, by or within food storage, preparation, and display facilities to protect against broken glass falling into food; provided that recessed heat lamps or approved "Tuff Skin" bulbs may be considered acceptable. (Item 38)

**ITEM NUMBERS REFER TO THE ITEM NUMBERS OF THE INSPECTION SHEET, DFS-208
IF YOU HAVE ANY QUESTIONS PERTAINING TO THESE REQUIREMENTS – ASK NOW**

***** CRITICAL ITEMS REQUIRING IMMEDIATE CORRECTION *****